

WEEK 137

8/13 - 8/15



Hey there!

Welcome to The Blue House, where we strive to make you feel like you're coming home.

Here, our team is influenced by every cuisine under the sun
and we are always keeping you on your toes when it comes to our seasonally inspired menu.

It's our humble opinion that there's just too much good food out there.

And while the menu options may always be changing, one thing never will - our commitment to sourcing and showcasing
high quality ingredients from our friends, neighbors, & North Country producers.

It's who we are. It's what we're built on.

So please, make yourself at home. Wood fired concoctions, vivacious libations, and a gracious welcome await.

We're so happy you're here.

Where To Start



African Tomato Peanut Soup 10

cilantro/ scallion/ peanuts

Ratatouille Salad 14

LOPRO greens/ crispy Kent Family Growers summer squash/ Brandy View Farm heirloom tomatoes/
wood fired eggplant/ red onion/ lemon herb vinaigrette

Mom's Crab Cakes 18

grilled peach cucumber salsa/ lemon herb aioli

Bang Bang Oysters 16

tempura East Coast oysters/ napa cabbage cucumber slaw/ charred scallion/ sesame/ cilantro/ sweet chile aioli

Fried Green Tomatoes 14

buttermilk fried TBH garden green tomatoes/ blackened Gulf shrimp/ charred corn relish/ Cajun remoulade

Wood Grilled Broccoli Caesar 14

tempura Canadian smelt/ toasted GF breadcrumbs/ Meier's St. Regis parm/ miso caesar dressing

Wood Fired Wings 12

maple hot cherry pepper sauce/ blue cheese/ sweet & spicy cucumbers

Wood Fired Pizza

The Peppy One 24

crispy pepperoni/ fresh mozz/
Meier's St. Regis parm/ tomato sauce/ hot honey

Cheeseburger! Cheeseburger! 24

C&M Beef/ Meier's cheese curd/ red onion/ pickles/
tomato sauce/ sesame seed/ house special sauce

Peachy Keen 24

NYS peaches/ ricotta/ prosciutto/ basil/
red wine reduction

The Zuke 24

zucchini/ red onion/ roasted garlic/ fresh mozz/
garlic parm cream/ chile flake/ basil/ hot honey

The House Margh 24

fresh mozz/ Meier's St. Regis parm/
San Marzano tomato sauce/ basil

Signature Sushi Rolls



Earthy

Tempura Cheese Curd→	dill pickle/ scallion/ greens/ hot honey`	12
Spicy Blueberry→	cucumber/ cream cheese/ basil/ jalapeno/ sesame/ maple sambal	12
Tempura Garlic Scape→	greens/ cucumber/ scallion/ sesame/ truffle tamari	12
Green Bean→	portobello/ cream cheese/ tempura scallion/ truffle tamari	12
Mexican Street Corn→	scallion/ jalapeno/ cilantro/ queso fresco/ sweet chile aioli	12

Meaty

Crispy Pork Belly→	NYS peach/ scallion/ cucumber/ cilantro/ peanuts/ maple sambal	16
Cheeseburger→	grilled patty/ cheese curd/ pickle/ scallion/ sesame/ house special sauce	16
Hot Dog→	Northern Limits Farm hot dog/ french fry/ pickle/ scallion/ miso mustard/ sesame	16

Sea-y

Spicy Crab→	cucumber/ avocado/ scallion	16
Shrimp Tempura→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Walleye→	cucumber/ avocado/ scallion/ sweet chile aioli	16
Tempura Salmon→	cucumber/ avocado/ scallion/ sesame/ truffle tamari	16
Tempura Smelt→	charred broccoli/ scallion/ miso mustard/ cilantro	16

Biggins

Buttermilk Fried Canadian Walleye 30

hand cut fries/ lemon tartar/ cabbage slaw

Wood Fired Duck Breast 36

creamed mushrooms/ roasted green beans/
black raspberry gastrique/ pistachios/ basil pistou

Wood Fired Rainbow Trout 32

peach sweet tea glaze/ sweet corn Israeli cous cous/
fennel slaw

Bay Scallop Spaghetti 32

TBH garden squash/ sweet corn/ garlic/
white wine/ chile flake/ lemon/ butter/ herbs

TBH Garden Trombino Squash 26

garlic roasted napa cabbage/ tomato fennel sauce/
tempura garlic scapes/ lemon herb aioli/
Meier's St. Regis parm